

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0206926 - EL TACOQUETO	Site Address 1710 BERRYESSA RD 104, SAN JOSE, CA 95133	Inspection Date 01/21/2026
Program PR0308024 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name EL TACOQUETO LLC	Inspection Time 10:00 - 11:45
Inspected By JENNIE PENALOZA	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By ALFREDO MUNOZ
FSC Carlos Villegos 12/10/2027		

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Water temperature reached less than 120F at the 3 comp sink and food prep sink.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: 4 lights observed without shield over cook-line walk-way/aisle.

[CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

[CA] Provide shatter proof lights.

Education

K01S - Demonstration of knowledge; food manager certification

K02S - Communicable disease; reporting/restriction/exclusion

K03S - No discharge observed from eyes, nose, and/or mouth

K04S - Proper eating, tasting, drinking, tobacco use

K05S - Hands clean/properly washed/gloves used properly

K06S - Adequate handwash facilities: supplied or accessible

K07S - Proper hot and cold holding temperatures

K09S - Proper cooling methods

K10S - Proper cooking time & temperatures

K11S - Proper reheating procedures for hot holding

K14S - Food contact surfaces clean, sanitized

K15S - Food obtained from approved source

K21S - Hot and cold water available

K23S - No rodents, insects, birds, or animals

Measured Observations

Item	Location	Measurement	Comments
ambient	under counter 2 door reach in	35.00 Fahrenheit	
ambient	prep table	35.00 Fahrenheit	
ambient	2 door reach in	35.00 Fahrenheit	
water	prep sink	116.00 Fahrenheit	
water	3 comp sink	118.00 Fahrenheit	
water	mop sink	118.00 Fahrenheit	
ambient	top well	38.00 Fahrenheit	

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Overall Comments:

A risk factor assessment / structural review was provided during non - operation hours. Provided inspection, discussion and education focused on observed and non-observed risk factors known to contribute food borne illness.

On-site for change of ownership inspection. Facility is not yet operating.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: EL TACOQUETO

NEW OWNER: EL TACOQUETO LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit .

The permit category for this facility is FP11 . An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 02/01/2026 - 01/31/2027.

This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 01/21/26.**

**** Any menu or operation change that results in or requires modification to the kitchen including the addition of any cooking equipment or equipment with plumbing are required to be submitted to this department's Plan Check for review and approval prior to installation and use. Equipment that are added without prior submittal are considered unapproved and will be subject to enforcement action. Information on Plan Check requirements and forms can be located online at [www .Ehinfo.org](http://www.Ehinfo.org) or contact Plan Check at 408-918-3400.**

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than 2/4/2026. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Alfredo Munoz

Owner

Signed On: January 21, 2026